“Operational Ration

Ms. Beverly Hamlette
Army Field Feeding Specialist

2013 Partnership Day

Individual Combat Rations

- Meal, Ready to Eat (MRE)
  - Primary Ration of US Forces since 1980
  - Provides1250-1300 nutritionally-balanced calories per mea
  - Shelf-stable for 3 years @ 80° F
  - 24 varieties, including 4 vegetarian meals
  - Flameless Ration Heater heats entrées, sides, and drinks

- First Strike Ration (FSR)
  - Daily ration designed for first 2-10 days of mobile conflict
  - 2900 calories per ration, includes variety of eat-on-the-mov components
  - Shelf-stable for 2 years @ 80° F
  - 9 varieties available in FY11 (increase from 3)

- Meal Cold Weather (MCW)/Long Range Patrol (LRP)
  - Meets requirements for cold weather and reconnaissance c
  - Provides 1500 nutritionally optimized calories per meal
  - Shelf-stable for 3 years @ 80° F
  - Dehydrated entrées resist freezing in extreme environmen
  - MCW: 3 Rations per day (4500 calories)
  - LRP: 1 Ration per day (1500 calories)

Group Rations

Unitized Group Ration-Heat & Serve (UGR-H&S)

- Usually first hot meal available in the field
- Prepared using Tray Ration Heater or boiling water
- Provides 1450 nutritionally-balanced calories per meal
- Shelf-stable for 18 months @ 80° F
- Contains all accessories and serving equipment needed for a group meal
- Includes 14 lunch/dinner menus and 3 breakfast menus
- Upcoming policy to increase use in Army field feeding

Unitized Group Ration-Express (UGR-E)

- Self-contained, self-heating group meal for up to 18 Warfighter
- Heats entrees in 30-45 minutes using same flameless heating technology
- Provides 1300 nutritionally-balanced calories per meal
- Shelf-stable for 18 months @ 80° F
- Includes 8 lunch/dinner menus, 4 breakfast menus, and 1 holiday menu (Turkey)
- Most recent development. Used primarily in AOR.

Group Rations

- Unitized Group Ration-A (UGR-A)
  - Uses semi-perishable & frozen components
  - Using field kitchen (Mobile Kitchen Trailer or Containerized Kitchen) with refrigeration capability
  - Provides 1450 nutritionally-balanced calories per meal
  - Includes 14 lunch/dinner menus and 7 breakfast menus
  - Highest Demand for Army Field feeding

- Unitized Group Ration-A Short Order (UGR-A SO)
  - Uses semi-perishable & frozen components
  - Mostly hand held items that provide more variety and alternate menu choices when served with the UGR-A
  - Provides 1450 nutritionally-balanced calories per meal
  - Includes 7 lunch/dinner menus
  - Implementation Army wide in 2nd Quarter of FY 12

Modular Operational Ration Enhancement

MORE

The MORE includes food components specifically formulated to improve the mental and physical abilities of Warfighters in demanding, extreme conditions. All components can be eaten on the move without preparation, and are easy to consume and digest. The MORE is lightweight and compact, providing only the enhancements most critical to maintaining Soldier mental awareness and physical stamina in specific extreme environmental conditions. There are two types, High Altitude/Cold Weather and Hot Weather that are assembled 24 packets per box. The MORE has a shelf life of 2 years at 80° F (27° C).

Improving even the best field feeding

New Item Introduction Instructions

Army Contact: Beverly Hamlette

1. Send an email with product specifics requesting Joint Culinary Center of Excellence JCCoE)/Natick to review (anytime from November to April).

2. Based on this email, JCCoE/Natick will review and determine if product meets specific requirements (product/packaging/shelf-life).

3. JCCoE/Natick will respond with directions to ship product or set-up appointment to review product.

4. Once product has been reviewed JCCoE/Natick will provide feedback to vendor on potential fit for the product.

5. If product meets requirements, it will be put on the potential list of field test items. Note: several vendors may provide similar items, so further down selection may occur after vendor submittal.

6. Then WAIT until at least May/June. Natick will contact you, when the final selection has been made. At that time you will be provided with specific directions.

JCCoE

Field Test Evaluation

- Operational Rations development and testing is ***Customer Driven***
- Based on Warfighter feedback, potential items are identified, reviewed and tested at Natick for shelf life, packaging and acceptance
- Products meeting all of the requirements are down selected for *Warfighter testing* on an annual basis (Aug/Sep)

<u>For UGR-H&S, UGR-E, MRE ,First Strike, MCW/LRP, & Special Purpose Rations</u>

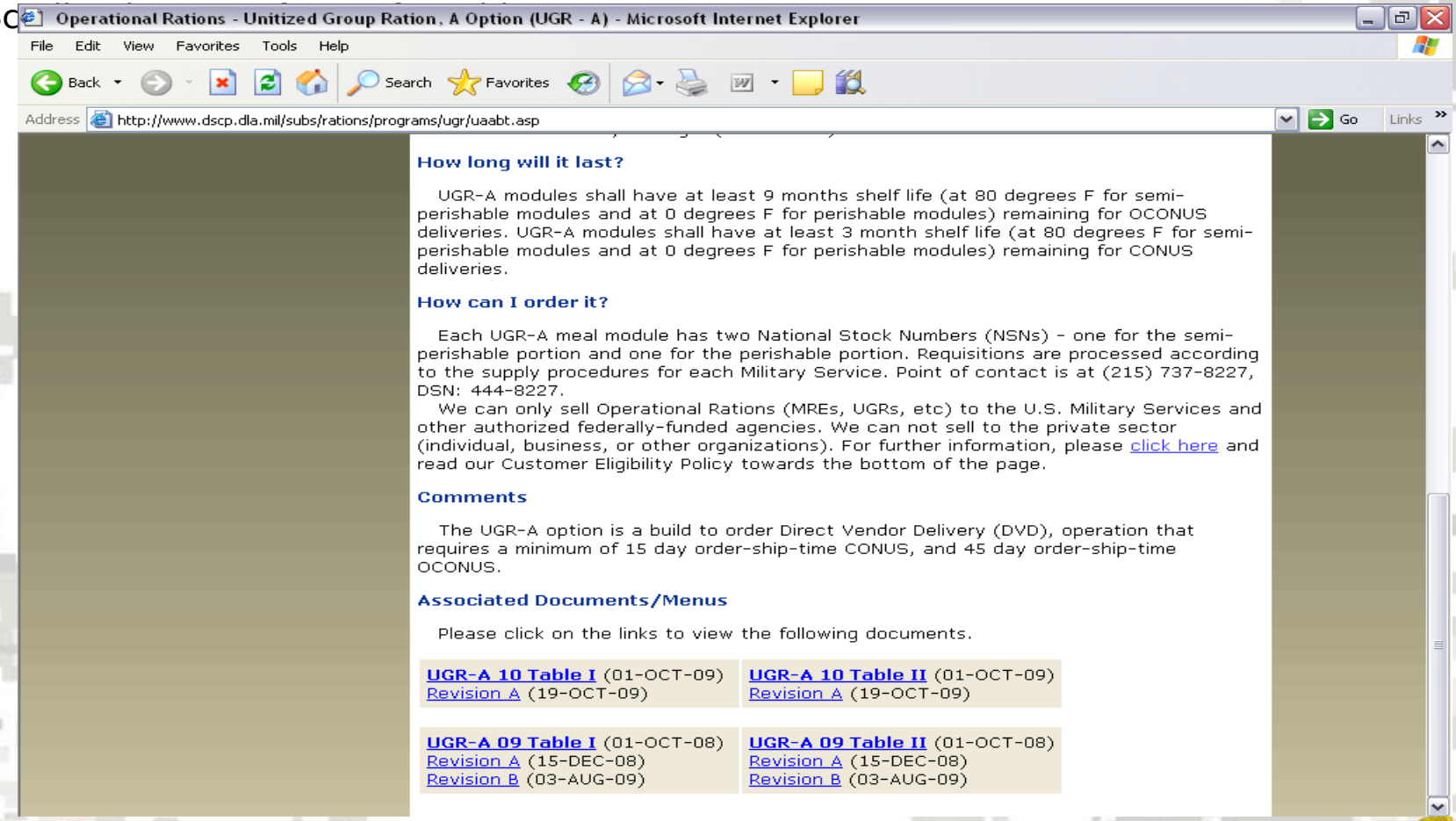
- Warfighter based results from FY13 testing will be presented to the *Joint Services Operational Rations Forum (JSORF)* for approval (Feb 2014)

<u>For UGR-A™:</u>

- Warfighter based results from FY13 testing will be presented to the *UGR-A™ Integrated Product Team (IPT)* for approval (Dec 2013/Jan 2014) before presenting to the *Joint Services Operational Rations Forum (JSORF)* for approval (Feb 2014)

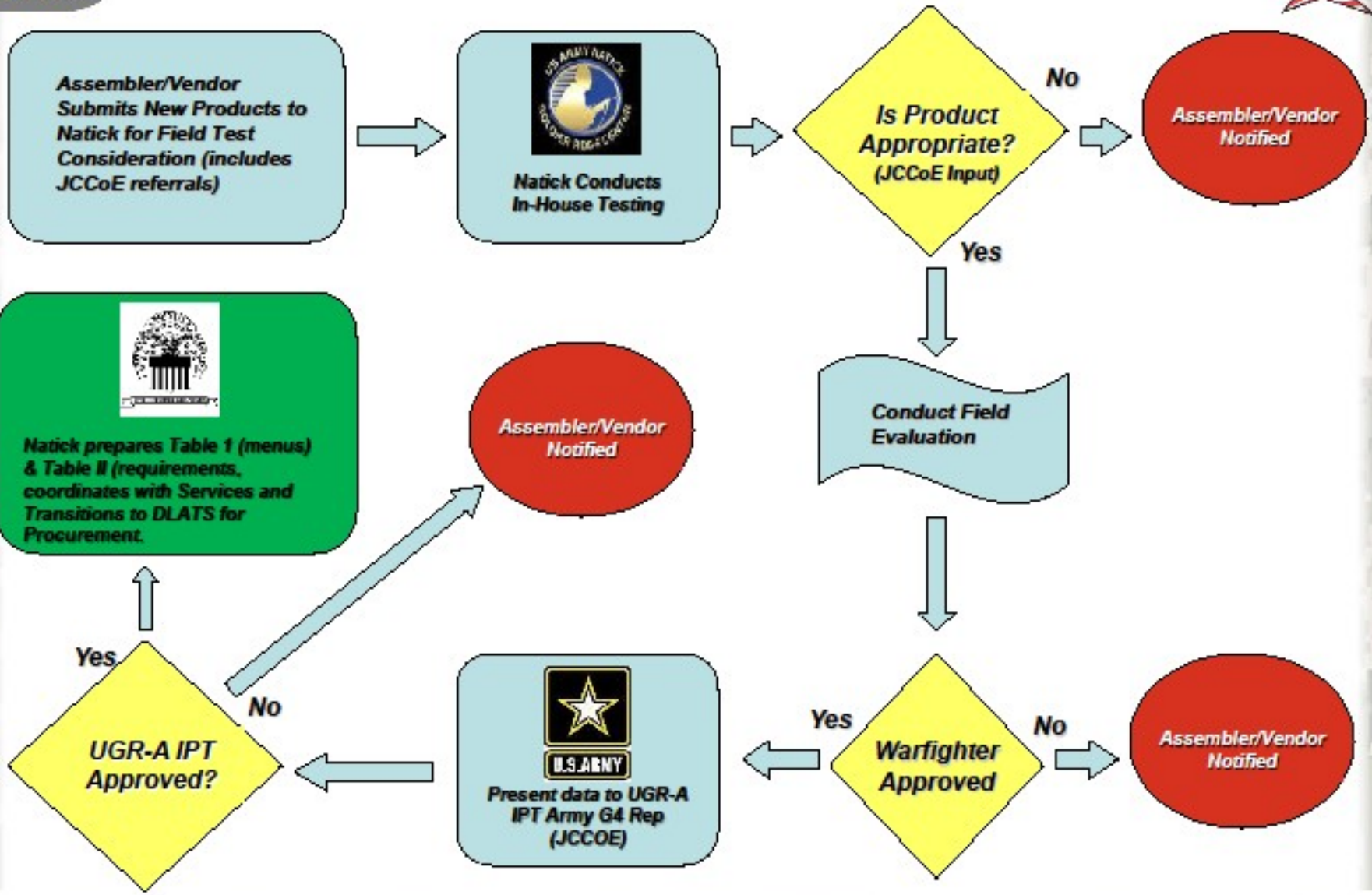
Table I & Table II

- **http://www.dscp.dla.mil/subs/rations/programs/ugr/uaabt.asp**
- Sc


Operational Rations - Unitized Group Ration, A Option (UGR - A) - Microsoft Internet Explorer
File Edit View Favorites Tools Help
Back Search Favorites
Address http://www.dscp.dla.mil/subs/rations/programs/ugr/uaabt.asp
Go Links
How long will it last?
UGR-A modules shall have at least 9 months shelf life (at 80 degrees F for semi-perishable modules and at 0 degrees F for perishable modules) remaining for OCONUS deliveries. UGR-A modules shall have at least 3 month shelf life (at 80 degrees F for semi-perishable modules and at 0 degrees F for perishable modules) remaining for CONUS deliveries.
How can I order it?
Each UGR-A meal module has two National Stock Numbers (NSNs) - one for the semi-perishable portion and one for the perishable portion. Requisitions are processed according to the supply procedures for each Military Service. Point of contact is at (215) 737-8227, DSN: 444-8227.
We can only sell Operational Rations (MREs, UGRs, etc) to the U.S. Military Services and other authorized federally-funded agencies. We can not sell to the private sector (individual, business, or other organizations). For further information, please click here and read our Customer Eligibility Policy towards the bottom of the page.
Comments
The UGR-A option is a build to order Direct Vendor Delivery (DVD), operation that requires a minimum of 15 day order-ship-time CONUS, and 45 day order-ship-time OCONUS.
Associated Documents/Menus
Please click on the links to view the following documents.
UGR-A 10 Table I (01-OCT-09)
Revision A (19-OCT-09)
UGR-A 10 Table II (01-OCT-09)
Revision A (19-OCT-09)
UGR-A 09 Table I (01-OCT-08)
Revision A (15-DEC-08)
Revision B (03-AUG-09)
UGR-A 09 Table II (01-OCT-08)
Revision A (15-DEC-08)
Revision B (03-AUG-09)

JCCoE

UGR-A New Item Introduction Process



UGR-A New Source Introduction Instructions

- **New Source for an existing product in the UGR-A™ program:**

1. UGR-A™ Assembler sends UGR-A™ New Source Introduction Form to DLA-Troop Support. If new source meets the contractual requirements of the Item Description in the UGR-A™ Table II, then

2. DLA Troop Support Register Number is assigned, and the form with instructions for product submission is returned to the UGR-A™ assembler

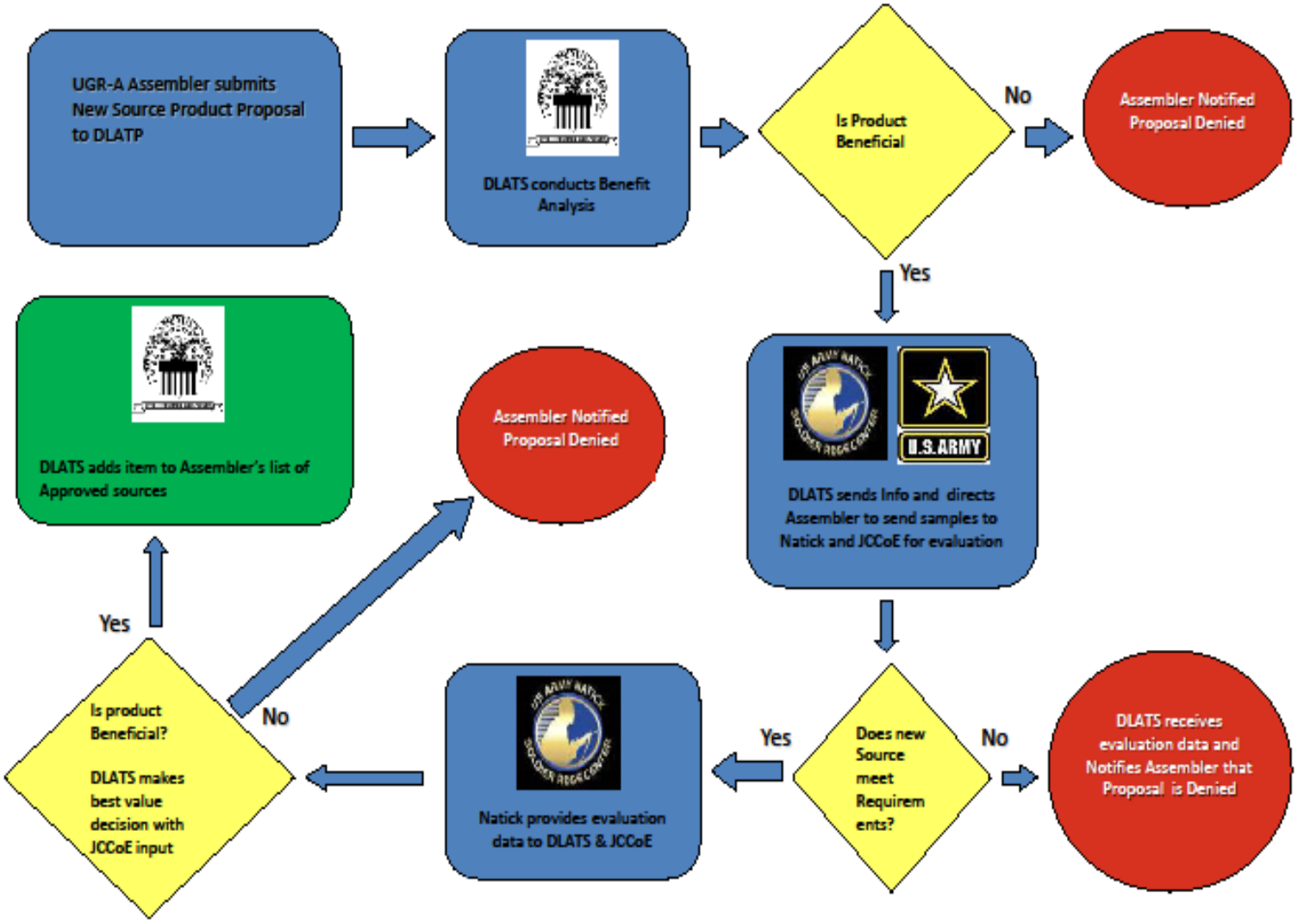
3. UGR-A™ Assembler submits the Table II approved brand and the New Source brand to Natick, and to JCCoE upon request only.

4. Natick conducts sensory panel for the New Source brand and the approved brand. The sensory evaluation information is forwarded to DLA-Troop Support and JCCoE upon completion.

5. DLA-Troop Support with JCCoE input makes final decision and responds directly to the UGR-A™ assembler.

JCCoE

UGR-A New Source Introduction Process


UGR-A Assembler submits New Source Product Proposal to DLATP
DLATS conducts Benefit Analysis
Is Product Beneficial
No
Assembler Notified Proposal Denied
Yes
DLATS sends Info and directs Assembler to send samples to Natick and JCCoE for evaluation
Does new Source meet Requirements?
Yes
No
DLATS receives evaluation data and Notifies Assembler that Proposal is Denied
Natick provides evaluation data to DLATS & JCCoE
Is product Beneficial?
DLATS makes best value decision with JCCoE input
No
Assembler Notified Proposal Denied
Yes
DLATS adds item to Assembler's list of Approved sources

Contacts for New Items & New Sources

- Army Contact:

  Beverly Hamlette / All Field Rations

- Natick Contact:

  Sue Harrington / UGR-A & UGR-B

  Meg Aylward / UGR-H&S & UGR-E

  Jeannette Kennedy / MRE

  Barbara Daly / First Strike Ration

  Judy Smith /MCW/LRP, MORE & Survival Rations

- Assembler Contacts

Ration Improvements

1. DA Form 7590, Operational Rations Quality Feedback is published in and DA Pam 30-22, Appendix H

- Effective tool for Army Issues concerning the Operational Rations Program
- ACES, Quality Assurance Division is designated POC.
- ACES FMAT Team will facilitate

2. Continuous Product Improvement- Natick

- Fielded Individual Ration Improvement Project
- Fielded Group Ration Improvement Project
- Assault Special Purpose Improvement Project

Ration Improvements

JCCoE

Ration Improvements

Continuous Improvement

Legislative

Research & Development for DOD Combat Rations

Judicial

Representatives for what Soldiers and Operators Want

Continuous Improvement

Executive

Supply Chain Management: Link to Industry Acquisition

What Soldiers & Operators Want

Variety

Cost Effective

Nutritional Sound

Options

Wholesomeness

Familiar Looks and Flavors

Got Questions?

UNITIZED GROUP RATIONS (UGRs)
UGR A Option (UGR-A)
7 Breakfast and 14 Lunch/Dinner Menus
Requires refrigeration for storage of perishable items
Perishable/Frozen type entrées (A-Rations)
One module set (3 boxes) feeds 50 Soldiers
UGR-A
UNITIZED GROUP RATIONS (UGRs)
UGR HEAT & SERVE (UGR-H&S)
Imperial's
FRUIT COCKTAIL
Corn
Snack Pack